

# Carol Shelton

2006

## Rendezvous Rosé®

Dry Rosé

Mendocino County  
ORGANICALLY GROWN

A rendezvous with friends is all the more delicious a pleasure over a bottle of luscious chilled dry rosé, hence the name of our “*Rendezvous Rosé*.” Created by bleeding a bit of “pink” juice off of Carignane grapes within days of crushing them, it is fermented cold like a white wine to retain every luscious drop of crisp strawberry fruitiness. <Extremely Limited Production>

Winemaker’s Tasting Notes: Light cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, hint of pink grapefruit. Refreshingly crisp and dry. Great with almost any food, from sushi to salmon to BBQ!

Harvest Dates: October 23, 2006  
Average Brix at Harvest: 23.5°Brix  
Average TA/pH at Harvest: 0.59 gm/100ml pH: 3.46

Fermentation Characteristics: Cold maceration for 2 days on skins, juice was “bled off,” cold-settled and fermented at 55°F

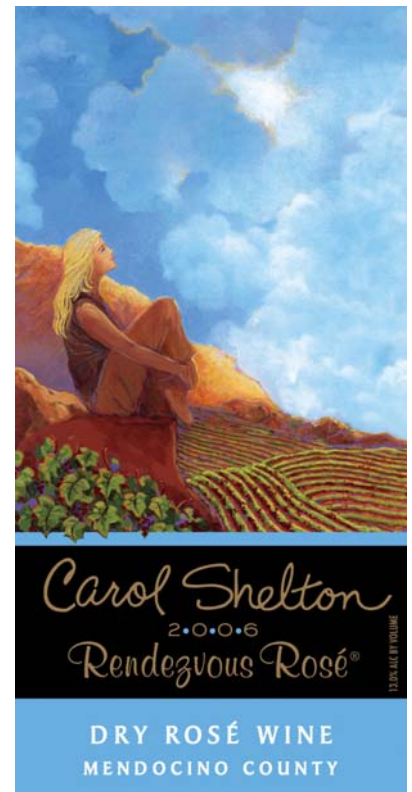
Cellar Storage/Aging: 100% held cold in stainless steel tank to preserve fruit

Alcohol: 13.4%  
Residual Sugar: 0.45% (dry)  
Total Acidity: 0.61 gm/100ml pH: 3.26

Approx. Varietal: 100% Carignane

Appellation : 100% Mendocino County, Cox Vyd Organically Grown, CCOF Certified

Cases produced: 257 cases  
Bottling Date: February 9, 2007  
Release Date: April 1, 2007



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